

Raw food salad with red cabbage

Ingredients required for 4 persons

Preparation time 15 minutes

Difficulty easy

Ingredients

- 1 small head of red cabbage
- 4 EL walnut oil
- 2 organic lemons
- 2 EL agave syrup
- salt and pepper
- 1 apple
- 100 g walnut kernels



Preparation

Wash the red cabbage and remove the stalk. Chop finely using a knife or a food processor. \r\nFor the dressing, mix walnut oil, juice of two organic lemons, agave syrup, salt and pepper. Dress the salad and keep it in the fridge for a few hours.\r\nToss with roughly chopped walnut kernels and apple dice.

By the way

You can also add feta cheese to the salad. Simply crumble the cheese right before serving and mix with the salad.